

Amalfi

KITCHEN

Inspired by the Mediterranean

Antipasto

£12.00

(based on 2 people sharing)

Warm Bread Antipasto (v)

Warm bread, roasted aubergine & olive tapenade, rosemary & garlic olives, olive oil & balsamic oil

Anchovy, Rocket & Parmesan Antipasto

Anchovy, rocket & parmesan salad with black onion seed & balsamic, with truffle & pecorino mixed nuts and olives

Red Pepper and Chorizo Antipasto

Ripe & refreshing chilled tomato and red pepper gazpacho soup, with Italian crackers, red pepper tapenade and chorizo

Be Mediterranean!

Order all Antipasto for £30

Pizza

Our thin and crispy pizzas are hand rolled to 11- 12 inches

All topped with tomato sauce,

cherry tomatoes & lashings of mozzarella

Avoiding Gluten base available when booked in advance

Anchovy £16.50

Anchovies, chili, olive & caper pesto, black olive & parmesan

Tuscan (v) £16.50

Spinach & ricotta, artichoke pesto, fresh rocket & truffle oil

Florentina (v) £17.00

Olive & caper pesto, black olives, spinach & ricotta, egg & rocket

Wild Mushroom (v) £17.50

Oyster, shiitake, porcini & boletus mushrooms, truffle oil & fresh rocket

Burrata Prosciutto £17.50

Crispy prosciutto, creamy burrata with fig balsamic & rocket

Chorizo Picante £17.50

Spicy local Devon chorizo, roasted pepper tapenade & chili flakes

Devon Coppa £17.50

Local Devonshire cured pork Coppa, sundried tomato & sage pesto, red onion, basil & pinenuts

Extra Toppings:

£2.00 each: Coppa / Prosciutto / Chorizo / Anchovy / Mushrooms

50p each: Chili Oil / Truffle Oil / Egg / Goats Cheese / Olives

Starters

Roasted Panzanella (v) £8.95

Roasted cherry tomatoes tossed in garlic with rosemary, basil, mozzarella, ciabatta croutons & balsamic

Goats Cheese & Prosciutto Bruschetta £9.95

With honey, walnuts, rocket & beetroot glaze

Coppa Caprese Bruschetta £10.95

Rich black olive tapenade, creamy mozzarella & salty cured pork coppa, finished with fig balsamic

Baked Camembert (v) £10.95

Baked in the pizza oven with pecans, honey & rosemary, served with warm bread

Amalfi Charcuterie £11.95

Coppa, chorizo picante, prosciutto, Italian crackers & olives

Pasta Fresca

Avoiding Gluten spaghetti available when booked in advance

Spaghetti Aglio (v) £16.50

With garlic and chili, roasted cherry tomatoes, topped with breadcrumbs, parmesan, fresh basil & parsley
(Add Anchovies £2.00)

Truffle & Artichoke Fettucine (v) £16.50

Spaghetti in a rich and creamy truffle sauce with garlic & artichoke, green beans & pine nuts
(Add Prosciutto £2.00)

Wild Mushroom & Prosciutto Carbonara £17.00

Wild mushrooms & spaghetti in a rich smoked pork carbonara sauce, with truffle & pea shoots topped with crispy prosciutto

Slow Braised Beef Shin Ravioli £17.50

Served in a slow cooked pork & red wine ragu with parmesan, rocket & parsley

Smoked Salmon Tortellini £17.95

With lemon butter, capers, asparagus, pine nuts, parmesan & pea shoots

Devon Crab & Lobster Tortellini £17.95 / £19.95

Served in a rich seaweed butter with pea shoots, pine nuts, dill & parmesan

Sides

Warm Bread (v) £5.00

Drizzled with olive oil, perfect to scrape your bowl with!

Truffle & Parmesan Parmentier Potatoes (v) £5.00

Mediterranean Salad (v) £7.00 / £10.00

Tomatoes, cucumber, olives, mixed leaves, rocket, black onion seeds, house dressing & balsamic, topped with mozzarella

All our food is prepared in our kitchen where we handle ingredients containing food allergens, therefore we cannot guarantee that our menu items are free from traces of these ingredients. Diners with any food allergies or dietary requirements are advised to speak to us before ordering.